



## QUATRO CASTAS 2015

**Philosophy:** An annual challenge for the winemakers to find four grape varieties from that harvest which combine to show a complex and well balanced wine with distinctive character and flavour.

**Harvest Year:** A dry winter followed by above average temperatures in spring and summer, gave rise to an early start to the harvest. Although temperatures continued to be high, there was no extreme heat during the vintage, and the dry conditions were excellent for fruit quality, producing wines with intense, persistent, aromatic fruit.

**Viticulture:**

**Soil Type:** Clay loam soil with schistous stone.

**Average age of vines:** 17 years.

**Grapes Varieties:** Touriga Nacional, Trincadeira, Syrah and Alicante Bouschet.

**Vinification:** Fermentation with temperature control (22-25°C) in marble lagares with foot treading, cement and stainless steel tanks.

**Maturation:** Aged for 6 months in cement tanks and french oak barrels, followed by 6 months in bottle before market release.

**Bottling:** March 2016

**Chemical Analyses:**

**Álcool / Volume:** 14,5%

**Acidez Total:** 6,70 g/l

**pH:** 3,73

**Reducing Sugar:** 2,2 g/l

**Wine makers:** David Baverstock and Luís Patrão.

**Colour:** Clear, deep ruby.

**Aroma:** Floral Touriga Nacional aromas with mature plum notes from Trincadeira.

**Palate:** Density from Syrah and Alicante Bouschet combined with fresh and vibrant fruit from Trincadeira and Touriga Nacional providing great balance, with a long and persistent finish.

**Ideal Consumption Date:** 2016-2022

**Formats Available:** 750 ml